wine.co.za
easiest way to buy wine

Kleine Zalze Family Reserve Cabernet Sauvignon 2006

On the nose, this wine shows well integrated berry fruit with cedar wood aromas. These follow through to the palate, where an alluring combination of blackberries, chocolate and licorice flavours delivers a lingering aftertaste.

This full-bodied wine will compliment a variety of red meat dishes especially game and ostrich, barbecued lamb chops and rump or T-bone steak. It can also be enjoyed with matured Blue cheese.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.8 g/l **pH :** 3.32 **ta :** 7.2 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

ageing : This 2006 Cabernet Sauvignon can be matured for 8-10 years.

about the harvest: The conditions of the harvest resulted in small berries that produced concentrated fruit flavours and gave the wine its deep red colour. Grapes were hand-harvested at optimum ripeness, which was reached at 25°B, to ensure full bodied fruit, ripe and juicy tannins.

in the cellar : Prior to crushing, the grapes were hand chosen on the sorting table to ensure that only the purest fruit would be used for this wine. After crushing and three days of cold soaking, the grapes were inoculated with yeast. During fermentation the juice was regularly punched down and pumped over for maximum colour and flavour extraction. Extended skin contact was given, before maturation took place in 100% first fill French oak barrels for 18 months.

Kleine Zalze Wines
Stellenbosch
021 880 0717
www.kleinezalze.co.za